

Ascona Riserva

Merlot Ticino DOC Riserva



It is the only true Ascona wine: the fruit of the first rows of vines planted on our estate, forty years ago. Maturation for two years in barriques enhances the link with the microclimate of Lake Maggiore and the mineral soil, the result of the millennial work of the Maggia river.

Vintage	2021
Grape variety	Merlot
Vineyard location	Ascona
Age of vines	40 years
Soil	Sandy-loamy of granite and gneiss origin
Planting density	4,600 vines per hectare
Cultivation system	Spurred cordon
Production per m2	400 g
Alcohol content	13.5 % vol.

How it looks

Clear, intense garnet red

Aroma

On the nose, an initially very fruity expression of blackberries, strawberries, and ripe plum. This is followed by sweet spices and a pleasant balsamic note, then hints of liquorice and sweet tobacco, with a peppery finish and a touch of dark cocoa.

Taste

On the palate, a pronounced yet velvety tannic structure, excellent persistence, and strong correspondence with the aromatic profile.

Perfect match with

Beef cheek with white polenta Terreni alla Maggia, aubergine parmigiana with lamb ragù, churrasco with lightly spiced sauces.

Vinification

Fermentation and maceration for around 3 weeks in steel tanks. Devatting and malolactic fermentation in new barrique barrels.

Aging

30 months of aging in first-passage barriques

Vintage

Mild winter and cool spring. Hot summer but with a good temperature range between day and night.

Storage

2026-2033